WHAT ONE CAN DO WITH A CHAFING DISH

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What one can do With a Chafing-Dish.

A GUIDE FOR

AMATEUR COOKS.

By H. L. Sawtelle

SECOND EDITION—REVISED.

NEW YORK:
JOHN IRELAND,
1197 BROADWAY,
1890.

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THE MANHATTAN PRESS PRINT, 130TH ST. & 11TH AVE., N. Y.

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THIS foretaste of Epicurean delights I dedicate to an old friend in the Admiralty, the delicacy of whose gastronomic perceptions is the best authority I can offer, for the excellency of these recipes.

"THE spirit of each dish, and zest of all,
Is what ingenious cooks the relish call,
For though the market sends in loads of food,
They are all tasteless, till that, makes them good."

—KINGS COOKERY.

"HE that can grasp the golden mean,
And is content to live between
The little and the great—
Knows not the wants that plague the poor,
Nor the plagues that fret the rich man's door."

—HORACE.

"HE that will have a cake out of wheat, must needs tarry at the grinding."—TROILUS AND CRESSIDA.

"WE may live without poetry, music and art,
We may live without conscience, and live without heart;
We may live without friends, we may live without books,
But civilized man cannot live without cooks!
He may live without books—what is knowledge but grieving?
He may live without hope—what is hope but deceiving?
He may live without love—what is passion but pining?
But where is the man that can live without dining?"

"WHAT does cookery mean? It means the knowledge of Medea, and of Circe, and of Calypso, and of Helen, and of Rebekah, and of the Queen of Sheba. It means knowledge of all herbs, and fruits, and balms, and spices, and of all that is healing and sweet in groves, and savory in meat. It means carefulness and inventiveness, watchfulness, willingness, and readiness of appliances. It means the economy of your great-grandmother, and the science of modern chemistry, and French art, and Arabian hospitality. It means, in fine, that you are to see imperatively that every one has something nice to eat."—RUSKIN.

It means, also, that much may be done by taking pains with a chafing-dish.

AN Agate Chafing-Dish, of extra size, is manufactured expressly for the recipes contained in this book, and it is preferable to any other (except sterling silver), not only on account of the smooth, polished surface, but the much greater amount of heat to be obtained quickly.

IT will be noticed that the recipe used almost invariably for the chafing-dish source, is two tablespoonfuls of flour, mixed smoothly with two tablespoonfuls of melted butter; the spoonfuls of flour should be scant, even tablespoonfuls, and those of butter, heaping. Good stock can be made at a moment's notice by dissolving a dessert-spoonful of fluid beef in half a pint of boiling water, well seasoned with pepper, salt, and two or three drops of extract of celery, and a small teaspoonful of onion juice.

I ESPECIALLY recommend the use of Johnston's Fluid Beef for stock and sauces. It is an extract of the choicest beef, prepared (under letters patent) with scrupulous care, and is not only nutritive, but very palatable. It has a much more agreeable flavor than any of the other condensed preparations of beef, and for chafing-dish use it will be found to be almost indispensable, as many of the recipes depend for their excellence partly upon this invaluable preparation.

Clams.

HAVE twenty-five clams chopped fine; put in the chafing-dish two tablespoonfuls of butter; when melted, add two tablespoonfuls of flour. Add the clams, with half a pint of their juice; season well with pepper and salt, and let them simmer from ten to fifteen minutes. Just before serving, add a gill of cream, and let it come to a boil; serve hot.

Lobster au Naturel.

BEAT the yolks of two eggs, with two tablespoonfuls of butter, until smooth; add a gill of cream; season well with pepper and salt; stir in the finely-chopped meat of a freshly-boiled lobster; let it simmer for a few minutes, and serve hot. Do not let it boil, as that would cook the egg too much.

Lobster à la Newberg.

TAKE the nicest part of two small or one large lobster, cut into small slice, put in the chafing-dish with a tablespoonful of butter; season well with pepper and salt, pour over it a gill of wine; cook ten minutes; add the beaten yolks of three eggs and half a pint of cream. Let all come to a boil, and serve immediately.

LOBSTER.

CHOP or shred the meat of a cold, boiled lobster, tail and claws; pour over it the juice of two lemons, add half a teaspoonful of cayenne, and a teaspoonful of salt. Put in the chafing-dish three tablespoonfuls of fresh butter; when melted, add the lobster. Let it simmer for about ten minutes, stirring constantly.—CATERER.

Fish Roe.

PUT two tablespoonfuls of butter in the chafing-dish, with a tablespoonful of vinegar or lemon juice. Add a shad roe (which has been previously boiled about ten minutes in salted water). Break up lightly with a fork, add the yolks of two hard-boiled eggs, mashed fine, a small cup of grated bread crumbs, a little chopped parsley, pepper and salt. Stir constantly until all is well mixed, and serve very hot.

Rechauffé of Fish.

CUT fine, any cold-boiled fish; put in the chafing-dish with two tablespoonfuls of butter; when melted, add a cupful of bread crumbs, two eggs beaten slightly, two tablespoonfuls of cream or milk, a teaspoonful of anchovy paste, a little pepper and cayenne. Mix all well together; let it simmer about five minutes, stirring constantly, and serve.

Salmon à la Reine.

PUT two tablespoonfuls of butter in the chafing-dish; when melted, stir in gradually a tablespoonful of flour; stir until quite smooth; add a gill of water, the juice of a lemon, pepper, salt, a small onion, minced very fine or grated, and the yolks of three hard-boiled eggs, mashed fine. Add a can of salmon or a pound of fresh-boiled salmon; let it simmer about five minutes and serve.

Curried Fish.

Cook one tablespoonful of onion, cut very fine, in one tablespoonful of butter, five minutes. Be careful not to burn. Mix one tablespoonful of curry powder with one tablespoonful of flour, and stir into the melted butter. Add, gradually, half a pint of milk or cream, stirring constantly. Then add a large cupful of any kind of cold-boiled fish; let it simmer a few minutes, and serve very hot.

Sauté of Scollops.

CUT in small pieces half a pint of scollops, which have been previously boiled about fifteen minutes; squeeze the juice of two lemons over them; add half a teaspoonful of cayenne, a teaspoonful of salt, two tablespoonfuls of butter; put all in the chafing-dish. Stir constantly for about ten minutes, and serve.

Bouchés d'Hûitres.

ROLL large oysters in pepper and salt; have ready some *very thin* slices of salt fat pork; wrap each oyster in a slice, and fasten with a wooden toothpick. Put in the chafing-dish, and cook just long enough to crisp the pork.

Oysters Sautés.

SELECT a dozen large, fine oysters, drain the juice thoroughly from them, butter the chafing-dish well, and when *very* hot place the oysters in single layers. When brown on one side turn it upon the other, and brown that also. While cooking, keep adding a little butter; this, combining with the juice given out by the oyster, forms a brown skin in the chafing-dish, and is the very quintescence of oyster flavor. Season with pepper and salt; when nicely browned, serve all, oysters and skin, very hot.—Caterer.

Scolloped Oysters.

PUT in the chafing-dish two tablespoonfuls of butter and a gill of cream; put in a layer of oysters, well drained, and sprinkle over it two tablespoonfuls of cerealine (Cerealine Flakes), another layer of oysters, more cerealine and some small bits of butter; season with pepper and salt. Put on the cover, and cook from five to ten minutes.

Oysters à la Crême.

PUT in the chafing-dish two tablespoonfuls of butter, half a pint of cream, a salt-spoonful of salt, same quantity of pepper, a little powdered mace, or grated nutmeg, and two bay leaves. When it boils, sift in two dessert-spoonfuls of *finely* powdered cracker crumbs; add twenty-five oysters, blanched and drained, cook two minutes, and serve on hot toast.

Mock Oyster Stew.

TAKE a small piece of salt cod, which has been soaked in cold water over night, and cooked until soft (which should be done by simmering slowly, *not* boiling), shred it fine and mix well with it a tablespoonful of dry flour. Put it in the chafing-dish with two tablespoonfuls of butter, a dozen oyster crackers split; pour over the mixture two cups of hot milk or cream; season with pepper, and stir constantly five or ten minutes.

Scorched Salt Fish.

PICK a small piece of the thickest part of a salt cod, which has been soaked over night, into long flakes; dry with a napkin; put in the chafing-dish two tablespoonfuls of butter; when *very hot*, put in the flakes of fish, brown a little on both sides; serve very hot. It is a good appetizer.

Salt Cod Fish, Desiccated.

PUT in the chafing-dish two tablespoonfuls of butter; when melted, add one tablespoonful of flour, stirring constantly; add half a pint of desiccated codfish, which has been soaked for an hour in tepid water. Add a gill of cream and a little pepper, and, if you like, a suspicion of grated nutmeg. Let it all simmer for ten minutes, stirring constantly.—Caterer.

White Fish à la Provençale.

PUT in the chafing-dish two tablespoonfuls of butter; when melted, add one tablespoonful of flour and a gill of milk or cream. Mash fine the yolks of four hard-boiled eggs, which mix well with a teaspoonfuls of anchovy paste; stir constantly until it boils. Add a pound of cold-boiled halibut, cod, or any white fish, cut in small slices, let it simmer a few minutes, and serve.

Sauté of Oyster Crabs.

PUT one tablespoonful of butter in the chafing-dish; when melted, add two tablespoonfuls of thick cream, season with salt and cayenne; when very hot, add half a pint of oyster crabs, cook one minute, and serve.

Dried Beef with Eggs.

PUT two tablespoonfuls of butter in the chafing-dish, with two gills of cream or milk, and a quarter of a pound of dried beef, shaved very thin; let it simmer for about ten minutes, then stir in rapidly three or four eggs; serve as soon as the eggs are set.

Frogs.

Frogs can be purchased in the market prepared for cooking; cut them in halves, lengthwise; separate the legs. Put three tablespoonfuls of butter in the chafing-dish; when melted, add a tablespoonful of flour, stir until smooth, then add a gill of cream, then the frogs, well seasoned with pepper, salt and a little grated nutmeg. Put on the cover and cook for twenty minutes. A little more cream or milk may be added while cooking.—Caterer.

Beefsteak à la Mode.

PUT a pound of beefsteak, cut about an inch thick, in the chafing-dish, in which two tablespoonfuls of butter has been melted, with two or three slices of lemon. Let it cook slowly five or ten minutes; then pour over it a gill of good stock, or the same quantity of hot water, in which a dessert-spoonful of fluid beef has been dissolved, also a gill of port wine. Allow the whole to simmer slowly ten minutes longer. When ready to serve, squeeze the juice of a lemon over the steak.—Caterer.

Curried Veal.

CUT into small pieces, half an inch square, about a pound of cold roast veal; put in the chafing-dish two tablespoonfuls of butter, an onion, a tart apple, and a clove of garlic, all minced fine; then stir in a tablespoonful of curry powder, and half a tablespoonful of flour; add the meat and pour in half a pint of stock, or the same quantity of hot water, in which a dessert-spoonful of fluid beef has been dissolved. Add a little lemon juice and salt, let it all simmer slowly a few minutes, and serve hot.

Calf's Liver Sauté.

PUT in the chafing-dish two tablespoonfuls of butter and a tablespoonful of onion, minced fine. When very hot, add half a pound of calf's liver, cut in slices, well seasoned with pepper and salt and dredged with flour. Sauté on both sides, and serve hot, with a sauce made by beating the yolk of an egg with a tablespoonful of butter, a little cayenne, and a dessert-spoonful of lemon-juice.

Salmi of Game.

PUT the remains of a roast partridge in the chafing-dish, with a small piece of raw ham chopped fine, and a small onion chopped fine. Put in a little lace bag, containing a clove of garlic (bruised), three bay leaves, three cloves and a blade of mace. Add half a pint of water, and let it all boil slowly half an hour. Remove the sac aux fines herbes, add two tablespoonfuls of butter, made into a smooth paste, with one tablespoonful of flour and a glass of white wine. Stir constantly a few minutes and serve.

Capilotade of Turkey.

CUT up the remains of cold roast turkey in small pieces. Put in the chafing-dish two tablespoonfuls of butter; when melted, add two tablespoonfuls of flour, stirring constantly until smooth; season with pepper, salt, and a tablespoonful of chopped parsley. Add half a pint of stock or cream, put in the pieces of turkey, with five or six mushrooms; let it all simmer for about ten minutes; just before serving, add a glass of wine.

Canvas-Back Duck.

TAKE a cold canvas-back, or any wild duck, which has been previously roasted for ten minutes in the oven; divide into suitable pieces; put two tablespoonfuls of butter in the chafing-dish, with two gills of port wine and a little currant jelly; season with pepper and salt, cover the chafing-dish, and cook from five to ten minutes.—Caterer.

Ox Tongues, Deviled.

CUT into slices one of Libby, McNeill & Libby's ox tongues; put a layer of them on an ordinary dinner plate, sprinkle over with dry mustard, a little cayenne, and two teaspoonfuls of salad oil; place over this another layer of tongue and season as before. Repeat this until a sufficient quantity of the tongue has been treated; let it remain for three or four hours. Put a tablespoonful of butter in the chafing-dish, and when very hot add slices of tongue, and brown quickly. Add more butter as it is required.

Curry of Cold Roast Beef.

CUT some slices of cold roast beef into rather small, square pieces, and dredge them with flour. Chop a small onion fine, and fry it in two tablespoonfuls of butter in the chafing-dish; add a gill of stock, and one tablespoonful of curry powder; put in the pieces of beef, and let all simmer ten or fifteen minutes.

Curry Sauce for any kind of Cold Meat.

PUT two tablespoonfuls of butter in the chafing-dish with one good-sized onion minced fine, eight or ten pepper-corns, a blade of mace, two or three bay leaves. Stir until the onion becomes nicely browned, then add two tablespoonfuls of flour, one tablespoonful of curry powder, a desert-spoonful of vinegar, a pinch of salt, three gills of boiling water, in which a tablespoonful of fluid beef has been dissolved, or the same quantity of good stock. Let all simmer five or ten minutes, stirring constantly. Strain, and stir in any kind of cold meat cut in thin slices, or dice.

Venison Steak.

HAVE the steak cut about an inch and a half thick. Lay it in the chafing-dish, in which two tablespoonfuls of butter have been melted. Season with pepper and salt. Add two gills of port wine, and a tablespoonful of pure red currant jelly. Cook until one side is done, then turn, and cook the other side. The degree of cooking must depend upon your own taste.—Caterer.

FRITADELLA.

PUT in the chafing-dish two tablespoonfuls of butter; cook for about two minutes a tablespoonful of very finely minced onion; add a cupful of bread crumbs, and a cupful of any kind of cold meat minced fine; season with salt, pepper, a little grated nutmeg, and the grated *yellow rind* of a fresh lemon; add half a gill of hot water, in which a dessert-spoonful of fluid beef has been dissolved, or the same quantity of stock. Let all simmer for about five minutes, and just before serving, add two beaten eggs, well stirred in.

English Stew.

CUT any kind of cold meat, as for hash, sprinkle it with pepper, salt and flour, and lay it in the chafing-dish, in which a tablespoonful of butter has been previously melted, with some pickled cabbage or onions. Pour over it a gill of hot water, in which a tablespoonful of fluid beef has been dissolved, a tablespoonful of mushroom catsup, and a dessert-spoonful of taragon vinegar. Let all simmer for ten minutes, stirring occasionally.

Bubble and Squeak.

PUT in the chafing-dish two tablespoonfuls of butter; slightly cook some thin slices of cold corned beef, well peppered; add some cold boiled cabbage, chopped fine, well seasoned with pepper and salt, a tablespoonful of pickled cucumber and onion, mixed, and a small teaspoonful of made mustard; serve hot.

TRIPE.

TRIPE should be chosen thick, fat and white, and should be boiled perfectly tender. Put two tablespoonfuls of butter in the chafing-dish; when melted, add a tablespoonful of flour, a gill of cream or a gill of milk; add three or four young onions, chopped fine, pepper, salt and a little made mustard. When well mixed, add half a pound or more of tripe, cut in short strips; let it all simmer about five minutes, and serve hot. A few oysters and a little grated nutmeg are an excellent addition.

Tripe Sauté.

PUT two tablespoonfuls of butter in the chafing-dish; when very hot put in half a pound of honey-comb tripe, well boiled, cut in strips about three inches long. When brown on both sides, take out the tripe and add a tablespoonful of flour, a small onion minced fine, and half a pint of cream. Season well with pepper and salt; let it simmer a few minutes, then return the tripe to the chafing-dish, and serve when hot.

Chicken à la Reine.

PUT in the chafing-dish a tablespoonful of butter and a pint of the water in which a chicken has been boiled; season with salt and pepper. Mash the yolks of four hard-boiled eggs, and mix with half a cupful of fine bread or cracker crumbs, soaked until soft in half a pint of cream or milk; cut the white meat of the chicken very fine; mix all together, and let it simmer for about five minutes, and serve. If not thick enough, add more bread crumbs.

Ham à l'Espagnole.

PUT rather a thick slice of ham in the chafing-dish, in which you have melted a little butter, brown on both sides, take out the ham and mix with the fat in the chafing-dish two tablespoonfuls of very fine bread crumbs, and half a gill of good cider, not too hard; season with salt and pepper and a little chopped parsley. Mix all well together, put back the ham, and, when hot, serve.

Minced Collops au Naturel.

ORDER from the butcher a pound of beef from the tender part of the round, chopped *very* fine, quite free from fat, skin, etc.; season with pepper and salt; put in the chafing-dish before it is hot; stir constantly until it becomes very hot, to prevent the meat forming in lumps. Sauté it in its own juice for about ten minutes; then add a tablespoonful of butter, a small onion minced *very* fine, a teaspoonful of mushroom ketchup and a tablespoonful of flour made into a smooth paste with a little butter.—Caterer.

Sweet-Bread and Mushroom Ragoût.

PUT in the chafing-dish two tablespoonfuls of butter; when melted, two tablespoonfuls of flour, stirring constantly. Season with salt and pepper; add a gill of cream, a cold-dressed sweet-bread, and a dozen mushrooms, cut into small dice. Let all simmer for about ten minutes, stirring often.

Veal Kidneys Sautés.

PUT two tablespoonfuls of butter in the chafing-dish; add a small onion, minced fine; when very hot add a veal kidney cut in thin slices; let them cook for about five minutes, turning often. As soon as they are nicely browned, add a tablespoonful of mushroom ketchup, and either a tablespoonful of stock or a dessert-spoonful of fluid beef, dissolved in a little cream. Season with pepper and salt, and, if you like, just before serving, add a glass of Madeira or Sherry.

Chicken Terrapin.

PUT in the chafing-dish the dark meat of cold chicken, turkey or grouse, cut in small slice, with half a pint of cream or stock, and when it comes to a boil stir in the following mixture: two tablespoonfuls of butter rubbed into a smooth paste with a tablespoonful of flour and the yolks of three eggs, a teaspoonful of dry mustard, a little cayenne pepper and salt, all mixed with a little cream or stock. Let it simmer a few minutes (not boil), and when ready to serve stir in a large wineglass of Madeira.

Mutton or Lamb Rechauffé.

PUT in the chafing-dish two tablespoonfuls of butter; when melted, add, stirring constantly, a tablespoonful of flour; add a gill of water; when it boils, stir in a heaping teaspoonful of fluid beef, and one or two teaspoonfuls of mushroom or walnut catsup. Add the cold mutton or lamb cut in small dice, or thin slices, let it simmer about five minutes and serve.

Sweet-Breads.

PUT two tablespoonfuls of butter in the chafing-dish; when very hot put in the sweet-breads (which have been previously boiled and prepared), cut in small pieces. Cook about five minutes; take out the sweet-breads; add gradually a tablespoonful of flour, pepper and salt, and a gill of cream. Stir constantly until you have a smooth sauce, return the sweet-breads to the chafing-dish, and serve hot.

Lima Beans.

ADD to a pint of young Lima beans, previously boiled and seasoned with butter, salt and pepper, half a pint of freshly gathered mushrooms. Put a tablespoonful of butter in the chafing-dish; when melted, add beans and mushrooms with half a gill of cream; let it all simmer for about ten minutes, and serve hot.—Caterer.

Tomatoes and Mushrooms.

ADD to a pint of tomatoes, previously cooked, half a pint of mushrooms, a heaping tablespoonful of bread crumbs, a tablespoonful of butter; season with pepper and salt, and simmer for a few minutes, long enough to cook the mushrooms, and serve on slices of buttered toast.—Caterer.

Potatoes Rechauffé.

CUT half a dozen cold-boiled potatoes into slice; put in the chafing-dish with a tablespoonful of butter and half a pint of cream; let it simmer about five minutes and then stir in a teaspoonful of lemon juice, a little chopped parsley, pepper and salt, and the beaten yolk of two eggs; let it simmer (not boil) and serve hot.

Bread Sauté.

CUT the crust from a thick slice of bread; put in the chafing-dish two tablespoonfuls of butter; when very hot, brown the bread on both sides, take it out, and put in two tablespoonfuls of grated ham, two tablespoonfuls of grated cheese, and a gill of cream; season with cayenne pepper. Mix all well together, and when very hot spread the mixture on the toast.

Sauté of Mushrooms.

PUT in the chafing-dish two tablespoonfuls of butter; when melted, add a tablespoonful of flour, stirring constantly. When smooth, add salt, pepper and a tablespoonful of lemon juice, a little mushroom ketchup, and half a pint of boiling water, in which a tablespoonful of fluid beef has been dissolved. Add the mushrooms, and boil until tender.

Potatoes à la Lyonnaise.

PUT two tablespoonfuls of butter into the chafing-dish; when melted, add two or three onions, chopped fine; cook two or three minutes; then add half a dozen cold-boiled potatoes, sliced, well seasoned with pepper and salt; sauté a nice light brown. Just before serving, add a tablespoonful of finely chopped parsley.

Fried Tomatoes.

CUT fine, ripe, solid tomatoes in halves; dredge them with pepper, salt, and sifted cracker dust. Put three tablespoonfuls of butter in the chafing-dish; when very hot, cook the tomatoes on both sides and serve. A little onion juice is an improvement.

Beignets de Pommes.

TAKE some soft, tart apples, peel and remove the pips; cut in round, thin slices; plunge them in a mixture of brandy, lemon juice and sugar, until they have acquired the taste; drain them, dust them with flour. Put in the chafing-dish three table-spoonfuls of butter; when *very* hot, fry the slices on both sides, sprinkle powdered sugar and cinnamon, and serve very hot.

Petit Pois.

PUT two tablespoonfuls of butter in the chafing-dish; when melted, add a can of French peas; season with pepper and salt. Let them cook for about ten minutes.—Caterer.

Eggs à la Jardiniere.

PUT into the chafing-dish two tablespoonfuls of fresh butter; when melted, add a tablespoonful of chopped mushrooms or truffles. Season with pepper and salt; add four or six eggs, beaten slightly. Stir constantly, until set, about two minutes, and serve hot, on toast.

Omelet.

BEAT three fresh eggs slightly with two tablespoonfuls of cream; season with pepper and salt. Put a tablespoonful of butter in the chafing-dish, and when very hot, pour in the egg, holding the dish by the handle in the left hand; scrape up rapidly from all parts of the pan the cooked egg, letting the liquid portion follow the knife. The moment it is sufficiently cooked, which will be in forty to fifty seconds, slip the knife under the left edge and fold the omelet over rapidly, gently, and neatly to the side of the pan opposite the handle. Have ready a warm oval plate, reverse it on the pan, turn pan and plate over quickly together, and the omelet will rest on the plate.

Tomato Omelet.

MAKE the omelet according to directions on the preceding page. Just before pouring it into the pan, add very solid pieces of tomato, cut in small dice, over which a little onion has been grated. Season with a little cayenne.

Curried Eggs.

PUT two tablespoonfuls of butter in the chafing-dish; mince two small onions very fine, and cook until they begin to brown; stir in two dessert-spoonfuls of curry powder, mix well, and add two tablespoonfuls of flour, stirring quickly all the time; then add half a pint of veal or chicken stock, or the same quantity of boiling water, in which a tablespoonful of fluid beef has been disolved. When the mixture has simmered gently for about ten minutes, add two tablespoonfuls of cream and six hard-boiled eggs, cut in slices. When well heated through, serve.

Fricasseed Eggs.

PUT two tablespoonfuls of butter in the chafing-dish; when melted, add a tablespoonful of flour, stirring constantly, a sprig of parsley, cut fine, five or six minced mushrooms, half a pint of white stock, veal or chicken, or the same quantity of cream, in which a dessert-spoonful of fluid beef has been dissolved. Simmer about five minutes, and add six hard-boiled eggs, cut in thick slices; boil up once, and serve hot.

Eggs á l'Espagnole.

PUT in the chafing-dish a tablespoonful of the best olive oil, in which cook a clove of garlic, chopped very fine; add three sliced tomatoes, half a dozen sliced mushrooms, two or three slices of smoked beef tongue, minced fine. When *very* hot, add three or four eggs, beaten slightly, stirring rapidly all the time. As soon as the eggs are set it is ready to serve.

Ham and Eggs.

PUT two tablespoonfuls of butter in the chafing-dish; when melted, add half a pound of lean, boiled ham, cut in small dice, a little pepper, a tablespoonful of chopped chives or onions, add six, eight or ten eggs. Stir constantly until the eggs are cooked.—Caterer.

Eggs à la Maître d'Hôtel.

PUT in the chafing-dish two tablespoonfuls of butter; when hot, stir in three or four onions, cut very fine, and cook until a light brown. Add a tablespoonful of flour, stirring constantly, a small cupful of cream or milk, a little finely chopped parsley, pepper and salt. Add six hard-boiled eggs, cut in quarters. When hot, serve.

Scrambled Eggs.

PUT a tablespoonful of butter in the chafing-dish, pepper and salt; when hot, add a gill of cream and six eggs. Stir constantly for two or three minutes. Serve immediately on hot toast.

Welsh Rarebit.

PUT a tablespoonful of butter in the chafing-dish; when nearly melted, add a pound and a half of fresh cheese, cut in small dice, a teaspoonful of dry mustard, a little cayenne; *stir all the time;* add a small amount of beer to prevent burning. Keep adding beer, about half a pint in all. Serve hot on toast.

Cheese Fondu.

PUT a tablespoonful of butter in the chafing-dish; when melted, add a cup of fresh milk and a cup of fine bread crumbs, two cups of grated cheese, a salt-spoonful of dry mustard, a little cayenne. Stir constantly, and add, just before serving, two eggs, beaten light.

Warren's Prune Toast.

CUT the crust from rather a thick slice of Vienna bread; put in the chafing-dish two tablespoonfuls of butter, and, when very hot, brown the bread on both sides. Pour over this half a pound of Warren's Prunes, which have been previously boiled long enough to enable you to remove the pits. Sweeten to taste. Add a glass of sherry, and serve with cream.

Wheatena for Breakfast.

POUR, very slowly, one measure of Health Food Company's Wheatena into six measures of slightly salted, *actively* boiling water. Boil one minute; serve with cream and sugar. If to be served cold, use seven measures of water instead of six, and pour the mush into moistened moulds. Turn out when cold. It can also be cut in slices and fried in butter in the chafing-dish. I cannot praise too highly this delicious cereal.

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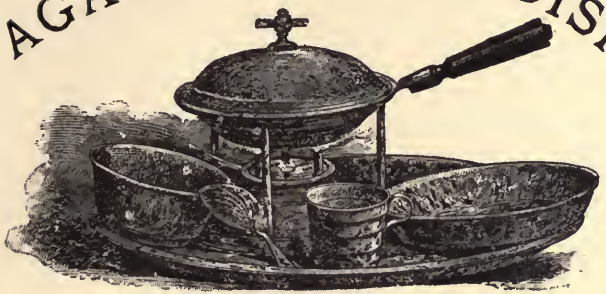
A COMPLETE

AGATE CHAFING DISH



OUTFIT.

CONSISTING OF AN

AGATE CHAFING DISH,
" OVAL TRAY,
" SOUP BOWL,
" STRAINER,
" SOUP PLATE,
" MEASURING CUP.

Packed in neat Wooden Box, $5.00 per set.

Can be obtained from any first-class dealer in Hardware, Crockery, and House Furnishing Goods, or from the

New York Exchange, 329 Fifth Avenue.

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